Serial No. 08/973,416 AMENDMENT AND RESPONSE Page 2

## In the Title

Please delete the title of the invention and replace therefor —RESIN COMPOSITION TO BE USED IN A MULTI-LAYER LAMINATE FOR STORING LIQUID FOODS.--

## In the Specification

In page 2 line 7, please delete the sentence beginning "In the case" and replace with

--Sanitation problems as well as control over catalyst function also exist when an oxidation catalyst is used.--

In page 2 line 20, please delete the entire sentence beginning with "The foregoing" and replace with:

--The foregoing resin composition is obtained by melt kneading a hydrophilic reducing organic compound with a hydrophilic and water insoluble thermoplastic resin and then dispersing the resulting material in a hydrophobic thermoplastic resin. A porous inorganic compound containing ascorbic acids in a hydrophobic resin such as polyolefin resin or the like may also be added during the kneading step.—

In page 2 line 28, please delete "that a" and replace with --that the--.

In page 3 line 17, please delete "supporting an ascorbic acids" and replace with —containing ascorbic acids—.

In page 3 line 22, please delete "supporting an ascorbic acids" and replace with —containing ascorbic acids—.

In page 7 line 23, please delete "resulted" and replace with —resulting--.

In page 9-line 15, please delete "or the shaped molded body rapped by an appropriate member can be put into a liquid contents" and replace with or the composition can be wrapped by another

appropriate composition and be filled together .--

In page 12 line 17, please delete "supporting" and replace with —containing--.

In page 13 line 4, please delete "supporting" and replace with —containing--.

In page 13 line 8, please delete "supporting" and replace with porous inorganic compound containing ascorbic acids--.

In page 13 line 19, please delete "supports an" and replace with --contains--.

## In the Claims

Please amend the claims as follows:

1. (Amended) A resin composition to be used in a multi-layer laminate for storing liquid foods, comprising [in which a kneaded compound that contains] a hydrophilic

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